

Wilfredo Tretuel

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PROFESSIONAL SUMMARY

Porven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

CORE SKILLS

Cuisine Styles

Pastry • Italian • French

Kitchen Skills

Sauce-making • Butchery • Cost Control • Baking

Operations

Event Planning • Catering • HACCP

Soft Skills

Training

EXPERIENCE

Private Chef — Hauck LLC (2017 - 2024)

- Catered private events for up to 255 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.

Executive Chef — King, Kovacek and Cronin (2018 - 2019)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Catered private events for up to 265 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Turner, Keeling and Gulgowski (2023 - 2024)

- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.
- Catered private events for up to 229 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Lynch, Daugherty and Brakus (2017 - 2022)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Smitham Group Institute (2018)

CERTIFICATIONS

- Certified Sommelier (optional)
- HACCP Level 3
- Food Safety Manager

PROJECTS

deripio - Ergonomic methodical service-desk <https://lovely-newsstand.com/>

minima comparo - Expanded actuating access <https://gleaming-video.biz>